



Patent
Attorney Docket No. 81448

AF
1761

TRANSMITTAL LETTER

Inventor: ROBERT D. GIBSON ET AL.

Serial No: 09/454,761

Filed: December 6, 1999

Date Due:

For: METHOD AND APPARATUS FOR PREPARING BONED PORK PRODUCTS

Examiner: H. Mai

Group Art Unit: 1761

Confirmation No.

Box AF

Commissioner for Patents

Washington, D. C. 20231

Dear Sir:

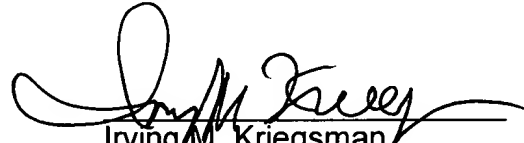
Transmitted herewith for the above-identified patent application are the following:

An Amendment
A return postcard

The item(s) marked below are appropriate:

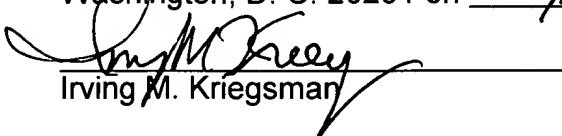
1. _____ Applicant(s) hereby petition(s) for () month extension of time to respond to
an _____ dated _____
2. X Please charge any fees or costs not accounted for to Deposit Account No. 11-
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Date: 9/26/02


Irving M. Kriegsman
Reg. No. 22,733

KRIEGSMAN & KRIEGSMAN
665 Franklin Street
Framingham, MA 01702
(508) 879-3500

I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail in an envelope addressed to: Box AF, Commissioner for Patents, Washington, D. C. 20231 on 9-26-02.


Irving M. Kriegsman

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PATENT

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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

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In re Application of:

ROBERT D. GIBSON ET AL.

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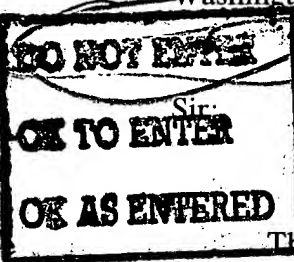
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AMENDMENT

This communication is in response to a final Office Action received on this application dated July 2, 2002. It is respectfully requested that the above-identified patent application be amended as follows.

IN THE CLAIMS:

Please amend claims 5 and 8-12 as follows:

5. (Twice Amended) A method for preparing a fully-cooked boned pork product comprising the steps of:

(a). applying radiant infrared heat to the boned pork product at a first cooking station until the boned pork product is braised and charred but not fully-cooked,